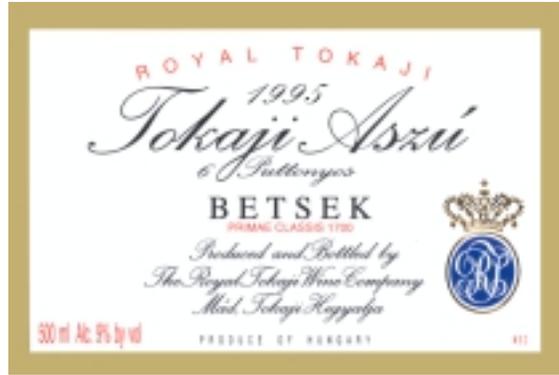


# Royal Tokaji Wine Company



## **Betsek 1995 1<sup>st</sup> Growth, 5 puttonyos (Pronounced Bet-shek)**

Situated to the east of Nyulaszo and Szt Tamas in the “basin of the 1<sup>st</sup> Growths” in Mád, Betsek faces Kiraly – the old Royal Vineyard – and Kovago. However it is colder than these, and the lower part of the vineyard can even freeze in spring. Being on the bottom of the valley it is much more “earthy” than the other 1<sup>st</sup> Growths. It grows into a wonderful swan with age. The old Betsek from 1990 is showing what this vineyard is made of, and the violets and honey flavours makes it a firm favourite with a lot of Tokaji fans. In 1992 it was the only vineyard to produce any wines of quality and although the yield was tiny, the wine was outstanding and has not yet been released. The 1993 Betsek is emerging as one of the richest and most vivid of the great 93 vintage.

### **Grape Varieties**

50% Furmint with 45% Harslevelu and 5% Muscat, it was born to make quite “earthy austere wines which can appear closed in their youth, but with age all this loosens up and the wines come into their own.

### **Vinification**

The skill and traditions of producing Aszu wines have changed little since the 17th Century. Hand picked Aszu berries are macerated with top quality base wines. The resultant Aszu wines mature at different sweetness levels, generally 4,5 or 6 puttonyos. Careful pruning in the 1st and 2nd Growth vineyards amongst their 80 hectares, hand picking and maturation for a minimum of 3 years in Gönci casks in 13th century cellars, ensure these rich, refreshing wines are produced to the highest quality.

**Tasting notes** – by Peter Vinding-Diers’ (Royal Tokaji’s winemaker):

*“Lanoliny” denoting a classic Aszu, with quinces and a lovely fruit on the attack, the Betsek 1995 has all the hallmarks of a great wine.*

Alcohol: 11%    Sugar g/l: 156    Acid g/l: 12.40

### **Drinking**

*Enjoy cool (10 - 12 degrees)*

Tokaji Aszu wines have always been appreciated served on their own as a celebration drink.

Today chefs all over the world are being challenged by this re-born classic wine and some favourite accompaniments are Foie Gras, fruit tarts, chocolate and Blue Cheese. Royal Tokaji wines are also enjoyed with cigars.

**Voted Best Tokaji of the Year 1997**  
**International Winery of the Year Award 1997**  
*Wine and Spirits Magazine, USA*  
**Best of Country- Hungary, 1999**  
**Best of Country- Hungary, 2000**  
*San Francisco International Wine Competition*